



Welcome

歡迎光臨

**頭盤**

春捲	1. Spring Rolls (1) .....	1.50
蜜汁燒排骨	2. Barbecued Spare Ribs .....	7.75
蜜汁叉燒	3. Roast Pork .....	7.75
燒鴨大翅	4. Clam Casino Chinese Style .....	(½ Dozen) 9.00
燒鴨大蝦	5. Jumbo Shrimp Casino Chinese Style .....	Seasonal Price
海苔芝蔴雞	6. Sesame Chicken with Jelly Fish .....	10.25
海苔燒鱈魚	7. Smokes Pigs Knuckle with Jelly Fish .....	12.00
藍藻餃貼	Pan Fried or Steamed Dumplings (4) .....	4.00

**魚翅·燕窩**

SHARK'S FIN & BIRD'S NEST SOUP		
紅燒包翅	8. Braised Superior Shark's Fin .....	(Per Person) 45.00
紅燒雞絲翅	9. Shark's Fin with Shredded Chicken .....	11.00 55.00
紅燒蚧肉翅	10. Shark's Fin with Crab Meat .....	12.00 60.00
龍芽桂花翅	11. Shark's Fin with Scramble Egg .....	38.00
雞蓉會營窩	12. Bird's Nest with Shredded Chicken .....	30.00
鯪肉會營窩	13. Bird's Nest with Crab Meat .....	35.00

**湯羹類**

SOUP		
海寶羹	14. House Special Seafood Soup .....	12.50
龍皇瑤柱羹	15. Dried Shredded Scallop with Chinese Leeks .....	25.00
西湖牛肉羹	16. Minced Beef with Coriander .....	(Per Person) 2.00 8.50
銀芽菜米羹	17. Minced Chicken with Sweet Corn Soup .....	(Per Person) 2.00 7.50
海鮮豆腐湯	18. Special Seafood Bean Curd Soup .....	(Per Person) 2.00 7.50
什錦冬瓜湯	19. Subgum Winter Melon Soup .....	(Per Person) 1.75 7.50
時菜肉片湯	20. Sliced Pork with Season Vegetable Soup .....	(Per Person) 1.75 7.50
什菜湯	21. Mixed Vegetables Soup .....	(Per Person) 1.75 7.50
酸辣湯	22. Hot and Sour Soup .....	(Per Person) 1.75 7.00
蛋花湯	23. Egg Drop Soup .....	(Per Person) 1.50 7.00
雲吞湯	24. Wonton Soup .....	(Per Person) 1.50 7.00

**Hot and Spicy Dishes****APPETIZER****CHICKEN**

脆皮炸子雞	25. Roast Chicken Cantonese Style .....	9.50 18.00
正宗鹽焗雞	26. Baked Chicken with Salt .....	9.50 18.00
金華王樹雞	27. Steamed Chicken with Ham and Chinese Broccoli .....	13.50 26.00
梅菜燒子雞	28. Roast Chicken with Preserved Vegetable .....	10.00 20.00
原粒豆豉燒雞	29. Chicken with Black Bean Sauce .....	10.00 20.00
西檳煎雞	30. Pan Fried Boneless Chicken with Lemon Sauce .....	9.50 18.00
		Portion
北菇蒸滑雞	31. Steamed Chicken with Chinese Mushrooms .....	8.95
腰果雞丁	32. Diced Chicken with Cashew Nuts .....	8.95
宮保雞丁	33. Kung Po Chicken Ding .....	8.95
雪豆雞片	34. Sliced Chicken with Fresh Snow Peas .....	8.95
豉汁雞片	35. Sliced Chicken with Black Bean Sauce .....	8.95
甜酸雞片	36. Sweet and Sour Chicken .....	8.95
時菜雞片	37. Sliced Chicken with Vegetable .....	8.95

**PORK**

京都肉排	39. Pork Chop Peking Style .....	7.95
椒鹽肉排	40. Pork Chop with Chili and Spiced Salt .....	7.95
甜酸肉	41. Sweet and Sour Pork .....	7.95
腰果肉丁	42. Diced Pork with Cashew Nuts .....	7.95
生炒排骨	43. Sweet and Sour Pork Chops .....	7.95
肉片小炒	44. Sliced Pork with Mixed Vegetables .....	8.00
時菜肉片	45. Sliced Pork with Vegetable .....	8.00
咸魚蒸肉餅	46. Steamed Minced Pork with Salted Fish .....	11.00

**BEEF**

本樓蘋士的	47. House Special Steak .....	16.00
中式牛柳	48. Fillet Steak with Onion .....	10.25
玉樹扒牛	49. Fillet Steak with Chinese Broccoli .....	10.25
咖喱牛肉	50. Beef with Curry Sauce .....	9.25
雪豆牛肉	51. Beef with Snow Peas .....	9.25
芝爆牛肉	52. Beef with Scallion Sauce .....	9.25
時菜牛肉	53. Beef with Vegetable .....	9.25
蠔油牛肉	54. Beef with Oyster Sauce .....	9.25
陳皮牛肉	55. Sliced Crispy Orange Flavor Beef .....	9.25

### 鮑魚・海參・魚類 ABALONE, SEA CUCUMBER & FISH

姿參鮮鮑片	56.	Sliced Abalone with Sea Cucumber .....	27.50
碧綠鮮鮑片	57.	Sliced Abalone with Vegetable .....	26.50
鮮鮑片扒鴨掌	58.	Sliced Abalone with Duck Feet .....	26.50
紅燒海參	59.	Braised Sea Cucumber .....	15.95
干煎或蒸煎龍利	60.	Pan Fried or Steamed Flounder .....	18.00
香骨龍利球	61.	Sautéed Flounder Cubes with Crispy Fried Bones .....	18.50
油泡龍利球	62.	Sautéed Flounder Cubes with Ginger and Scallion .....	18.50
翡翠龍利球	63.	Sautéed Flounder Cubes with Vegetable .....	18.50
椒鹽龍利球	64.	Fried Flounder Cubes with Chili and Spiced Salt .....	18.50
白水司啤	65.	Steamed Sea Bass .....	13.00
紅燒司啤	66.	Braised Sea Bass .....	13.50
清蒸鱸魚	67.	Steamed Grass Carp Fish .....	9.50
豉汁三文魚	68.	Sliced Salmon with Black Bean Sauce .....	9.75
沙津三文魚	69.	Deep Fried Sliced Salmon with Salad Sauce .....	9.75

### 鴨

北京片皮鴨	70.	Peking Duck.....(Whole)	27.00
明爐燒鴨	71.	Roast Duck .....(Half)	9.50
八珍扒鴨	72.	Braised Duck with Eight Precious .....(Half)	13.50
北菇扒鴨	73.	Braised Duck with Chinese Mushrooms .....(Half)	12.50
羅漢扒鴨	74.	Braised Duck with Assorted Vegetable .....(Half)	12.50
蠔油北菇鴨掌	75.	Duck Feet and Chinese Mushrooms with Oyster Sauce .....	9.00



### 四川風味

魚香雙鮮	78.~	Prawns and Scallops with Garlic Sauce .....	13.95
四川蝦球	79.~	Prawns with Szechuan Style .....	13.95
魚香干貝	80.~	Scallop with Garlic Sauce .....	13.50
魚香茄子	81.~	Hot Spiced Egg Plant (with Meat) .....	7.25
川辣雞片	82.~	Chicken Szechuan Style .....	8.95
魚香牛肉	83.~	Beef with Garlic Sauce .....	9.50
魚香肉絲	84.~	Shredded Pork with Garlic Sauce .....	8.50



### SZECHUAN STYLE

### 海鮮類

恙惹焗龍蝦	85.	Lobster with Ginger and Scallion in Shell .....	Seasonal Price
廣東炒龍蝦	86.	Lobster Cantonese Style .....	Seasonal Price
雀巢海上鮮	87.	Assorted Seafood in Nest .....	14.75
椒鹽大明蝦	88.~	Jumbo Shrimp with Chili and Spiced Salt .....	13.50
油泡蝦球	89.	Sautéed Jumbo Prawns .....	13.50
沙律蝦球	90.	Salad Jumbo Prawns .....	14.50
甜酸蝦球	91.	Sweet and Sour Prawns .....	13.50
時菜蝦球	92.	Sautéed Prawns with Vegetable .....	13.50
椒龍螺	93.	Shrimps with Lobster Sauce .....	13.75
清炒蝦仁	94.	Sautéed Shrimps .....	9.95
腰果蝦仁	95.	Shrimps with Cashew Nuts .....	9.95
豉椒炒石螺	96.	Snail with Black Bean Sauce .....	8.00
油泡螺片	97.	Sautéed Sliced Conch .....	14.75
時菜螺片	98.	Sautéed Sliced Conch with Vegetable .....	13.75
時菜螺片帶子	99.	Sautéed Sliced Conch and Scallops with Vegetable .....	13.75
紅燒帶子	100.	Braised Fresh Scallops .....	13.50
宮保帶子	101.~	Kung Po Scallops .....	13.50
椒鹽帶子鮮蝦	102.~	Salt-Bakes Squid with Scallop .....	14.00
恙惹生蠔	103.	Fresh Oyster with Ginger and Scallions .....	9.95
酥炸生蠔	104.	Deep Fried Oyster .....	9.95
椒鹽鮮蝦	105.~	Fresh Squid with Chili & Spiced Salt .....	8.95
鮮魷小炒	106.	Fresh Squid with Mixed Vegetables .....	8.95
恙惹炒蚧	107.	Crabs with Ginger and Scallions .....	9.95
豉汁炒蜆	108.	Fresh Clams with Black Bean Sauce .....	9.95

### 鐵板燒

紙板帶燒黑椒生蠔	109.~	Skewered Oysters in Black Pepper Sauce .....	13.95
紙板帶燒黑椒生蠔	110.~	Skewered Jumbo Shrimp with Black Pepper & Garlic .....	14.75
鐵板豆豉汁蝦仁	111.	Fresh Shrimp with Black Bean Sauce .....	12.50
鐵板蒜子牛肉	112.	Sizzling Beef with Scallops .....	13.50
鐵板豆豉汁雞片	113.	Sliced Chicken with Black Bean Sauce .....	10.95
鐵板黑椒牛柳	114.~	Fillet Steak with Black Pepper Sauce .....	11.95
鐵板黑椒肉排	115.~	Pork Chop with Black Pepper Sauce .....	10.95

### SIZZLING PLATTER

紙板帶燒黑椒生蠔	109.~	Skewered Oysters in Black Pepper Sauce .....	13.95
紙板帶燒黑椒生蠔	110.~	Skewered Jumbo Shrimp with Black Pepper & Garlic .....	14.75
鐵板豆豉汁蝦仁	111.	Fresh Shrimp with Black Bean Sauce .....	12.50
鐵板蒜子牛肉	112.	Sizzling Beef with Scallops .....	13.50
鐵板豆豉汁雞片	113.	Sliced Chicken with Black Bean Sauce .....	10.95
鐵板黑椒牛柳	114.~	Fillet Steak with Black Pepper Sauce .....	11.95
鐵板黑椒肉排	115.~	Pork Chop with Black Pepper Sauce .....	10.95

~ Hot and Spicy Dishes

### 蔬菜豆腐類 BEAN CURD & VEGETABLE



羅 漢 菜	116.	Buddha's Delight	9.00
香煎腐皮捲	117.	Deep Fried Bean Curd Roll	11.50
羅漢扒豆腐	118.	Bean Curd with Buddha's Delight	7.50
脆皮炸豆腐	119.	Fried Stuffed Bean Curd with Minced Shrimps	7.50
紅燒豆腐	120.	Braised Bean Curd with Chinese Mushrooms & Snow Peas	7.50
茶醃漬豆腐	121.	Steamed Stuffed Bean Curd with Minced Shrimps	7.50
磨乳西洋菜	122.	Water Cress with Bean Cake Sauce	6.75
清炒西蘭花	123.	Sautéed Loos Broccoli	6.75
清炒菠菜	124.	Sautéed Spinach	6.75
油鹽芥菜	125.	Sautéed Mustard Green	6.75
蠔油菜達	126.	Yu Choy with Oyster Sauce	6.75
蠔油芥蘭	127.	Chinese Broccoli with Oyster Sauce	6.75
炒什菜	128.	Assorted Vegetables	6.75

### 四季保仔

### CASSEROLE

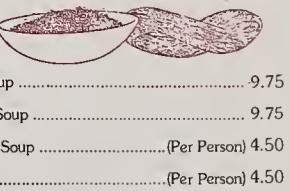


瓦魚鰱魚豆腐	129.	Bean Curd and Chicken with Salt Fish	8.50
羅漢豆腐	130.	Bean Curd with Buddha's Delight	8.50
蠔油北菇鴨掌	131.	Duck Feet and Chinese Mushrooms with Oyster Sauce	11.50
北菇什菜	132.	Chinese Mushrooms with Assorted Vegetable	8.95
鮑魚豆腐	133.	Grass Carp Fish with Bean Curd	9.75
啫啫牛柳	134.	Fillet Steak Special Sauce	9.75
啫啫雞肉	135.	Chicken in Special Sauce	9.50
荔芋油鴨	136.	Taro with Dry Duck	9.75
荔芋滑雞	137.	Taro with Chicken	9.50
百花餡茄瓜	138.	Stuffed Egg Plant with Minced Shrimps	9.50
海參仙蜜	139.	Sea Cucumber with Boneless Duck Feet	15.95
粉絲鮮蝦	140.	Fresh Shrimps with Vermicelli	14.95
海鮮豆腐	141.	Assorted Seafood with Bean Curd	13.75
羌蔻生蠔	142.	Fresh Oyster with Ginger and Scallion	11.00
蒜子扣鱈	143.	Eel with Garlic	S.P.
豉汁田雞	144.	Frog with Black Bean Sauce	S.P.
北菇鮑魚	145.	Sliced Abalone with Chinese Mushrooms	28.00
粉絲龍蝦	146.	Fresh Lobster with Vermicelli	S.P.

### FRIED RICE

叉牛雞炒飯	147.	Roast Pork or Beef or Chicken Fried Rice	6.75
什菜炒飯	148.	Mixed Vegetables Fried Rice	5.75
福州炒飯	149.	Young Chow Fried Rice	7.75
蝦仁炒飯	150.	Shrimp Fried Rice	6.75
咸魚炒飯	151.	Salt Fish Fried Rice	9.75
雙魚炒飯	152.	Twin Flower Fried Rice (Chicken & Shrimp)	12.50
煙牛炒飯	153.	Smoked Beef Fried Rice	6.95
白飯	154.	Steamed Rice (Bowl)	0.50

### 湯麵類 NOODLES IN SOUP



油圓富麵	156.	Soft Noodles with Crab Meat in Soup	9.75
海鮮富麵	157.	Noodles with Assorted Seafood in Soup	9.75
筍邊牛上湯生麵	158.	Noodles with Beef and Yu Choy in Soup	(Per Person) 4.50
筍邊上湯生麵	159.	Noodles with Ham and Yu Choy	(Per Person) 4.50

### 撈•炒麵類 PAN-FRIED NOODLES (Chow Mein) & LO MEIN

叉牛雞撈麵	160.	Roast Pork or Beef or Chicken Lo Mein	6.75
什菜撈麵	161.	Mixed Vegetables Lo Mein	5.75
蝦仁撈麵	162.	Shrimp Lo Mein	8.50
蛤肉干燒伊麵	163.	E-Fu Noodle with Crab Meat	9.50
海鮮炒麵	164.	Assorted Seafood Chow Mein	9.50
蝦仁炒麵	165.	Shrimp Chow Mein	7.50
叉牛雞炒麵	166.	Roast Pork or Beef or Chicken Chow Mein	6.95
大排檔炒麵	167.	Noodles with Bean Sprouts	6.00

### 炒米•河粉類 RICE NOODLES (Chow Fun)

叉牛雞炒河	168.	Roast Pork or Beef or Chicken Chow Fun (with Gravy)	6.50
干炒牛河	169.	Beef Chow Fun (Dry)	6.50
蝦仁炒河	170.	Shrimp Chow Fun (with Gravy)	8.00
星洲炒米	171.	Singapore Mei Fun	6.50
廈門炒米	172.	Amoy Mei Fun	6.50

### Hot and Spicy Dishes



*Thank You*

多謝惠顧